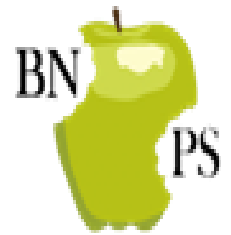


# Wednesday's Wisdom



February 2014

## ***Training Galore!***

*We invite all school food service professionals and administrators to take part in trainings that are being offered in the coming months.*

### **Opportunity #1 - Food Service Sanitation:**

Recently we distributed information about a series of sanitation classes being offered to school food service professionals. Registration closes March 7, 2014. Space is limited for each site/workshop. Please see attached registration form.

### **Opportunity #2 -**

#### **NH Farm to School/Preschool Conference: Raising the Stakes!**

**When:** May 20, 2014

**Where:** Canterbury Shaker Village, Canterbury, NH

**Keynote Speaker:** Helen Brody, Author of NH Farms to Kitchen Cookbook

**Cost:** \$20.00\* per attendee

**Workshops include:**

- Tips to Incorporate Local Foods
- Procurement
- Farm to School Grants
- School Vegetable Gardens
- Ag in the Classroom
- Preschool Farm Curriculum
- Recipe Sharing
- Food Hubs
- Grant Writing and MORE!

**Lunch** - will feature recipes from Helen Brody's Cookbook and include local product.

**Tours of Shaker Village** will be offered during the lunch period (1 ½ hour lunch period).

**Exhibitors** will be on hand.

*\*Lunch and a Tour will be included in the \$20 registration fee. Registration is forthcoming.*

### **Opportunity #3 -**

#### **2<sup>nd</sup> Tri State Child Nutrition Conference**

**When:** April 10, 2014

**Where:** Killington Grand Resort, Killington, Vermont

**Keynote Speaker:** Scott Noyes, "Feeding the Brain"

**Cost:** \$35.00 per attendee\*

**Workshops included in four tracks:**

#### **CACFP -**

What's New? Growing Up Wild, Gardening, New Handbook, Feeding the Developing Brain, CACFP Snacks, After School Program and MORE!

#### **NSLP -**

New Administrative Review Tips, Professional Standards, Community Eligibility Provision, Smart Snacks, School Breakfast Program, Chef to School and MORE!

#### **Summer FSP -**

Color Your Summer Menus, Reach More Kids, Summer Program and Hunger Free

#### **USDA Foods -**

Getting the Most of Your Entitlement, Intro to USDA Foods, Procurement

**All programs** will have the opportunity to attend a Civil Rights Workshop.

*\*Lunch is included in the \$35 registration fee. Registration will be online. The web address will be sent soon.*

### **Opportunity #4 - Community Eligibility Provision (CEP) Webinar**

**February 13, 2014; 1:00 pm - 3:00 pm**

Community Eligibility Provision (CEP) is an alternative way for Local Educational Agencies (LEAs) to serve universal free breakfast and lunch to all students in high poverty LEAs and schools. To qualify for CEP, schools must have an eligibility status of 40% or higher and must offer breakfast and lunch to students.

This webinar will give the participant basic information about the pros and cons of the new CEP. You must pre-register for the webinar. The link to the webinar was sent under a separate email. If you wish to attend the webinar and have not already pre-registered, please contact the Bureau of Nutrition at: [Tami.Drake@doe.nh.gov](mailto:Tami.Drake@doe.nh.gov) or (603) 271-3646 for the registration link.

## New! Professional Development Standards for School Nutrition Program Directors

Who does this apply to? These School Nutrition Program Director standards apply to those individuals who are directly responsible for the day-to-day operations of school nutrition programs for all participating schools, or the district, under the jurisdiction of the school food authority. The requirements are for new directors only who are hired after July 1, 2015 when the rules goes into effect.

**Hiring standards:** Beginning July 1, 2015, a new director must have a bachelor's degree or higher. The area or concentration of that degree depends on the size of the district for which the director is responsible. If a director is responsible for several districts, he/she would be required to meet the standards for the total enrollment of all the students he/she oversees. No prior experience is required for this position.

Please see the spreadsheet below that shows the requirements based upon the size of the district.

## USDA releases proposed rule for professional standards for schools

The US Department of Agriculture has released professional standards for school nutrition employees, the latest development in the Healthy, Hunger-Free Kids Act. The proposed rule specifies training and requirements for hiring child nutrition professionals from local districts to state agencies. The public has 60 days to comment on this proposed rule.

According to the USDA, this intent of the proposed rule is "to provide consistent, national standards for school nutrition professionals and staff" and ensure that those employees are "meeting professional standards in order to adequately perform the duties and responsibilities of their positions." These standards are applicable for both self-operated and contract-managed foodservice programs. The hiring standards are not retroactive, but apply to new hires only.

The standards are as follows:

### Summary of School Nutrition Program Director Proposed Professional Standards by Local Educational Agency Size

Minimum Requirements for Directors	Student Enrollment 2,499 or less	Student Enrollment 2,500-9,999	Student Enrollment 10,000-24,999	Student Enrollment 25,000 or more
<b>Minimum Education Standards</b> (required) (new directors only)	<p>Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field.</p> <p>OR</p> <p>Bachelor's degree, or equivalent educational experience, with any academic major or area of concentration, and a State-recognized certificate in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary</p>	<p>Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field;</p> <p>OR</p> <p>Bachelor's degree, or equivalent educational experience, with any academic major or area of concentration, and a State-recognized certificate in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition</p>	<p>Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field;</p> <p>OR</p> <p>Bachelor's degree, or equivalent educational experience, with any academic</p>	Same requirements as for 10,000-24,999

	<p>arts, or business;</p> <p>OR</p> <p>Associate's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field; and at least one year of relevant school nutrition programs experience;</p> <p>OR</p> <p>High school diploma (or GED) and 5 years of relevant experience in school nutrition programs.</p>	<p>education, culinary arts, or business;</p> <p>OR</p> <p>Associate's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field; and at least one year of relevant school nutrition programs experience.</p>	<p>major or area of concentration, and a State-recognized certificate in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, or business.</p>	
<p><b>Minimum Education Standards</b> (preferred) (<i>new directors only</i>)</p>	<p>Directors hired without an associate's degree are strongly encouraged to work toward attaining associate's degree upon hiring.</p>	<p>Directors hired without a bachelor's degree strongly encouraged to work toward attaining bachelor's degree upon hiring.</p>	<p>Master's degree, or willingness to work toward master's degree, preferred.</p> <p>At least one year of management experience, preferably in school nutrition, strongly recommended.</p> <p>At least 3 credit hours at the university level in food service management plus at least 3 credit hours in nutritional sciences at time of hiring strongly preferred.</p>	<p>Master's degree, or willingness to work toward master's degree, preferred.</p> <p>At least one year of management experience, preferably in school nutrition, strongly recommended.</p> <p>At least 3 credit hours at the university level in food service management plus at least 3 credit hours in nutritional sciences at time of hiring strongly preferred.</p>
<p><b>Minimum Prior Training Standards</b> (required) (<i>new directors only</i>)</p>	<p>At least 8 hours of food safety training is required either 3 years prior to their starting date or completed within 30 days of employee's starting date.</p>			

## Summary of Proposed Required Minimum Training/Education Standards for School Nutrition Program for all LEA Sizes

<b>Minimum Requirements for Training/Education</b>	
<b>New and Current Directors</b>	<p>Each year, at least 15 hours of annual continuing education/training. Includes topics such as:</p> <ul style="list-style-type: none"> <li>• administrative practices (including training in application, certification, verification, meal counting, and meal claiming procedures)</li> <li>• any other appropriate topics as determined by FNS.</li> </ul> <p>This required continuing education/training is in addition to the food safety training required in the first year of employment.</p>
<b>New and Current Managers</b>	<p>Each year, at least 12 hours of annual continuing education/training. Includes topics such as:</p> <ul style="list-style-type: none"> <li>• administrative practices (including training in application, certification, verification, meal counting, and meal claiming procedures)</li> <li>• the identification of reimbursable meals at the point of service</li> <li>• nutrition, health and safety standards</li> <li>• other topics, as specified by FNS</li> </ul>
<b>New and Current Staff</b> (other than the director and managers) that work an average of at least 20 hours per week	<p>Each year, at least 8 hours of annual continuing education/training. Includes topics such as:</p> <ul style="list-style-type: none"> <li>• free and reduced price eligibility</li> <li>• application, certification, and verification procedures</li> <li>• the identification of reimbursable meals at the point of service</li> <li>• nutrition, health and safety standards</li> <li>• other topics, as specified by FNS</li> </ul>

For the complete summary of the proposed rule that would establish minimum professional standards for nutrition personnel who manage and operate the National School Lunch and School Breakfast Programs, please refer to the following URL: <http://www.fns.usda.gov/sites/default/files/CN2014-0130.pdf>

## **Local School Wellness Policy**

Looking for resources to help you implement your local school wellness policy and create a healthier school environment?

The Healthy, Hunger-Free Kids Act of 2010 (HHFKA) requires all school districts to establish and implement local school wellness policies that meet minimum standards designed to promote sound nutrition, student health, reduce childhood obesity, and provide transparency to the public on the school nutrition environment.

Team Nutrition just launched a new Web site that consolidates school wellness resources in a way that will make them easier for you to find. Check out the new [School Nutrition Environment and Wellness Resources Web site](#) for information and resources on:

- **Local School Wellness Policy Process** steps to put the policy into action
- **Required Wellness Policy Elements** to meet the federal requirements
- **Healthy School Nutrition Environment** improvements related to food and physical activity
- **Samples, Stories, and Guidance** ideas for your school
- **Research Reports** on school wellness
- **Grants/Funding Opportunities** related to child nutrition and physical activity

There are now more voices of support for school wellness policies! See which national organizations have joined us in issuing a [joint statement](#) to recognize the important role schools play in promoting health and wellness.

